

Tom Barrett Mayor

Bevan K. Baker, FACHE Commissioner of Health

Raquel M. Filmanowicz Health Operations Administrator

**Health Department** 

Family and Community Health Services

web site: www.milwaukee.gov/health

## **Routine Food**

ROBERT PYLES
BETTY PYLES
MCDONALD'S
8100 W BROWN DEER RD
MILWAUKEE,WI

2/4/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-301.14	<ol> <li>Employee handled raw beef with bare hands, then proceeded to touch numerous food equipment items without washing hands.</li> <li>Employee cracked shell eggs with bare hands, then proceeded to touch numerous food equipment items without washing hands. Employees must wash hands during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.</li> </ol>	2/4/2011
3-101.11	There is condesate buildup on the floor and food packages in the basement walk in freezer. Dispose of damaged food products. All food must be safe, unadulterated and honestly presented.	2/18/2011
3-301.11	Employee touched cooked sausage with bare hands when transporting from grill area to sandwich prep. Sausage was discarded. Employees may not touch ready-to-eat food with their bare hands.	2/4/2011
3-302.11	There are numerous dirty dishes stored on the clean drain board of the 4 compartment sink as well as in the rinse and sanitize compartments. These areas need to remain clean at all times to prevent cross-contamination.	2/18/2011
3-304.14	There are numerous wiping cloths stored on counter tops, and in sinks. Store wiping cloths in a sanitizing solution between use.	2/18/2011

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3-304.15	Employee handled raw beef on the grill using gloves then handled ready to eat ham without changing gloves. (Ham was discarded) Single use gloves shall be used for only one task such as working with ready to eat food or raw animal food, used for no other purpose, and discarded when damaged, soiled, or when interruptions occur in the operation.	2/18/2011	
4-601.11	<ul> <li>The following areas have excessive dirt accumulation. Clean and maintain clean:</li> <li>1. The drive thru beverage area.</li> <li>2. The storage area below the cappucino/mocha machine.</li> <li>3. The storage area below the minute maid juice dispenser.</li> <li>4. Area surrounding the cup dispenser behind the front registers.</li> </ul>	2/18/2011	
5-202.11	<ol> <li>There is condesate buildup on the floor and food packages in the basement walk in freezer. Remove buildup and properly repair freezer to code using approved materials.</li> <li>There is what appears to be grease leaking from pipes in the basement ceiling. Find source of grease accumulation and properly repair to code using approved materials.</li> <li>There is leak in the rinse compartment of the 4 compartment sink. Properly repair to code using approved materials.</li> <li>There is a leak beneath the dish machine. Properly repair to code using approved materials.</li> <li>There is a pipe leaking in the basement to the left of the washing machine. Properly repair to code using approved materials.</li> </ol>	2/18/2011	

## Notes:

- 1. A CO2 tank is not properly secured in the basement. Secure CO2 tank.
- 2. Provide soap and towel to the washroom in the storage area.
- 3. Currently there is a plastic cup being used to scoop ice from the bin behind the registers. Discontinue this process and use a scoop with a handle to prevent contamination. Store scoop so handle is not touching the ice.

On 2/4/2011, I served these orders upon ROBERT PYLES BETTY PYLES by leaving this report with

Inspector Signature (Inspector ID:82)

Mart

Operator Signature

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